

GREAT AMERICAN STEAKHOUSE

ONION MACHINE™

Cookbook & Instructions

GUIDE INCLUDES:

- Helpful Hints
- Cooking Instructions
- Cleaning Instructions
- Batter & Dipping Sauce Recipes
- 1 Year Limited Warranty



WARNING:

THIS PRODUCT HAS **EXTREMELY SHARP** BLADES AND MUST BE HANDLED WITH THE UTMOST CARE. KEEP THIS PRODUCT AWAY FROM CHILDREN.



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Helpful Hints:

- 1. The Great American Steakhouse Onion Machine™** is ideal for cutting all size onions! For your next party, try preparing several smaller onions. Now you can have a stunning onion creation at each end of your cocktail table.
- 2.** For fast onion dicing, follow Cooking Instructions 1 through 5. Once you remove the onion from the unit, simply turn the onion on its side and cut straight down using a knife.
- 3.** The Great American Steakhouse Onion Machine is great for cutting bricks of cheese and apples into wedges. When

cutting apples, simply break each apple petal off from core and arrange on a plate.

4. To make thick steak fries, remove top frame from the Great American Steakhouse Onion Machine. Place a very fat potato onto the onion cup. Replace the frame, barely covering the top of the poles protruding from the base. Swiftly and firmly, press down on the top frame until it completely slices through the potato. Remove the potato from the machine, careful not to touch the blades. Place the potato on its side and cut off the bottom end of the potato.

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Cooking Instructions:

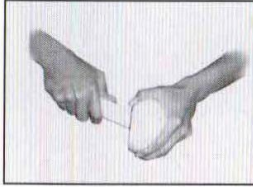
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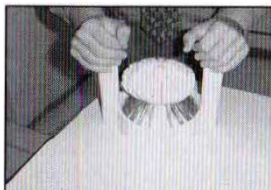
Follow cleaning instructions on page 7 to clean your Great American Steakhouse Onion Machine™ before use.

1. Take a medium to large onion and clean off skin. The larger the better.
2. Place onion on its side and cut off top quarter of the onion. Make sure you do not cut the root side of the onion or the onion will fall apart. (The root side of the onion will have brown grass-like particles.)

3. Take the corer/poker unit and tap the bottom of it on a table to remove the inner poker. Place the corer into the center of the cut end of the onion, inserting until it's 90% of the way into the onion. (Do not go all the way through the onion or you will puncture the root.) Once you are close to the bottom of the onion, rock the corer from side to side until the onion core loosens from the onion. Remove the core. If the onion core becomes lodged inside the corer tool, simply push the poker into the corer tool to free the stuck piece.



4. Lift the top frame off of the base of the Onion Machine. Place the onion onto the onion cup, (this is the round part sitting on top of the base), with the root side down. Align the bottom of the top frame with the top of the poles protruding from the base. Very



swiftly and firmly, press down on the top frame until it completely slices through the onion and meets the base. If the blades do not completely cut through the onion, lift the top frame, with the onion, from the base and swiftly push down on the whole unit again until the blades completely cut the onion. At this point, the onion should be cut into 20 petals held together at the root. The petals will be sticking up through the blades.



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5. Remove the top frame from the base by cupping the onion petals and lifting the frame straight up. Should the onion get stuck in the blades, use the poker unit to free the onion petals. Do **NOT** use your fingers as blades are **extremely sharp**. Remove the top frame and put it aside.

6. Fill a bowl with ice water. Place sliced onion upside down in ice water and soak for **one hour**. Soaking is necessary as it makes the petals larger and stronger. Soaking in water also helps the onion petals to maintain their shape during cooking.



7. Once the onion has soaked for the full hour, remove from bowl and shake off any excess water.

8. Place onion root side down on wax paper or on a dish. Lightly sprinkle or sift Great American Steakhouse Dry Onion Mix on top of the onion. Turn onion onto its side. With one hand, gently spread the petals apart. With the other hand, lightly sprinkle mix onto every petal. Be sure to completely cover each layer of petals with dry mix. While still on its side, rotate the onion until all the petals are covered with dry mix. Turn the onion root side up and shake off any excess mix.



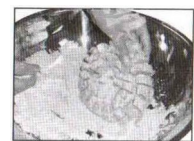
9. In a large bowl, mix four eggs and four cups of milk. Lightly beat to create a wet batter.

10. With the root side down, place the onion into the egg and milk mixture. Gently push petals down and separate each petal with your fingers to allow the wet batter to get in between each layer. Next, rotate the onion so the petals are facing downward. Let the onion remain in the wet batter for 10-15 seconds. This allows the wet batter to cover the whole onion. Take the onion and turn it root side up, allowing any excess batter to drip back into bowl.



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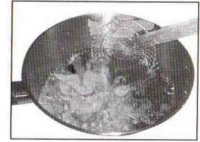
11. Remove the onion from the wet batter and repeat step number 8.



12. In a pot no smaller than 5 quarts or in a deep fryer, preheat enough oil to completely cover onion when submerged. The oil should be heated to 375°. Use a thermometer to ensure correct temperature. Spread petals apart once again and place onion, root side up, into the preheated pot of oil. Wait 5 seconds. Using a long handled cooking utensil, push down on the root of the onion, submerging it deeper into oil, for 3-5 seconds. This allows the onion petals to expand

like a flower. **To Bake:** Place onion on cookie sheet and bake at 375° for 30 minutes or until golden brown.

13. After the onion has cooked for three minutes, turn the onion over so the petals are facing upward. Cook for an additional 3 minutes. Using either a flat fryer basket or a large fork, remove the onion from the oil, root side up. When using a fork, stab the center of the onion to remove it from the oil. Let excess oil drip off onion into pan.



14. Place onion, root side down, on a double layer of paper towels to drain excess oil.
15. Once the oil has drained, cut out the remainder of the onion core using the corer tool. BE CAREFUL AS THE ONION WILL STILL BE VERY HOT!
16. Your onion is now ready to be placed on a plate with your favorite dipping sauce in the center. ENJOY!

Cleaning Instructions:

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1. Rinse the top and bottom frame under running water.
2. Using a long handled cleaning tool, clean the blades and unit using soapy water. Rinse thoroughly. DO NOT TOUCH BLADES!
3. Let the unit air dry.
4. **The Great American Steakhouse Onion Machine™** is also dishwasher safe on your top rack. Exercise caution when removing unit from dishwasher.



Great American Steakhouse Dry Onion Mix

- 1 1/4 cups wheat flour
- 1 1/4 teaspoons salt
- 1 1/4 teaspoons onion powder
- 3/4 teaspoon dry mustard
- 1 teaspoon paprika
- 1 1/4 teaspoons garlic powder
- 1 1/4 teaspoons black pepper
- 1 tablespoon cajun spices

Sift or mix the above ingredients together in a medium mixing bowl. Follow Cooking Instructions on pages 5-7. You can adjust spices based on your personal preference.



Great American Steakhouse Beer Batter

Great American Steakhouse Dry Onion Mix (See page 8)

- 1 cup beer
- 2 1/2 cups milk
- 4 eggs

Follow Cooking Instructions on pages 5-7. In step number 9, on page 6 (preparation of wet batter) substitute ingredients above to make beer batter.



Great American Steakhouse Flavored Batters

Great American Steakhouse Dry Onion Mix (See page 8) Cut cajun spices in half for the recipes below.

YOUR CHOICE:

1 packet of dry Zesty Italian or Parmesan Italian Salad Dressing Mix. Add packet to above Dry Onion Mix. In step number 9, on page 6, add 1/4 cup balsamic vinegar to wet batter. Sprinkle parmesan cheese on top of onion before frying or baking and immediately after you remove the onion from oil or oven. Follow Cooking Instructions on pages 5-7.

OR

1 packet of dry Roasted Garlic Salad Dressing Mix. Add packet to above Dry Onion Mix. Sprinkle onion with garlic powder before cooking. Follow Cooking Instructions on pages 5-7.

OR

1 packet of dry Honey French or Honey Mustard Salad Dressing Mix. Add packet to above Dry Onion Mix. Follow Cooking Instructions on pages 5-7.



Batter Alternatives

You can experiment with adding different ingredients to the batters to create different flavors. The following ingredients are some suggestions.

Sugar

Cajun seasoning

Chopped basil, parsley, oregano, cilantro or dill

Garlic salt or garlic powder

Hot chili sauce or red pepper flakes

Barbeque flavored seasoning

Parmesan cheese sprinkled on onion immediately after frying or during baking.



Balsamic Dijon Dipping Sauce

1/4 cup balsamic vinegar
1 teaspoon sugar
1 teaspoon water
2 tablespoons honey dijon mustard
Salt and pepper to taste

Combine all of the above ingredients in a small mixing bowl. Mix well. Should the consistency be too watery, simply add more mustard until the desired consistency is reached. Chill before serving.



Oriental Dipping Sauce

- 1/4 cup soy sauce or low sodium soy sauce
- 1/2 teaspoon toasted sesame oil
- 1 garlic clove, minced
- 1 teaspoon green onion or 1/2 teaspoon dried chives
- 1 tablespoon water
- 2 tablespoons hoisin sauce
- 1/4 teaspoon ginger
- 1/2 teaspoon sugar

Combine all of the above ingredients in a small mixing bowl. Mix well. If necessary, add additional hoisin sauce to thicken mixture. Cover and refrigerate 1-2 hours to allow flavors to blend. Before serving, pour mixture into a small saucepan and heat. Serve warm.



Creamy Dill Dipping Sauce

1/2 cup sour cream (regular, reduced fat or fat free)
1/4 cup mayonnaise (regular, reduced fat or fat free)
2 tablespoons fresh snipped dill or dried dill weed (adjust
amount of dill to taste)
1 teaspoon lemon juice
Salt and pepper to taste

Combine the above ingredients in a medium mixing bowl. Mix well. Cover and refrigerate 1-2 hours before serving.

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Yogurt Herb Dipping Sauce

1/2 cup plain yogurt (regular, reduced fat or fat free)
1/4 cup sour cream (regular, reduced fat or fat free)
1 teaspoon chopped parsley
1 teaspoon chopped cilantro
1 teaspoon green onion or dried chives
1/2 teaspoon celery salt

Combine the above ingredients in a medium mixing bowl. Mix well. Cover and refrigerate 1-2 hours to allow flavors to blend.



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Marinara Dipping Sauce

Olive oil

2 large garlic cloves, chopped
4-5 ripe tomatoes, peeled and finely chopped
1 teaspoon sugar
1/4 cup water
4 basil leaves or 1 teaspoon dried basil
Salt and pepper to taste

In a large frying pan, heat enough oil to saute garlic. Saute garlic until light brown and softened (do not burn garlic). Carefully add remaining ingredients. Bring contents of pan to a boil. Cover and simmer on low heat for approximately 45 minutes, stirring occasionally. Serve warm.

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Russian Dipping Sauce

1 cup mayonnaise (regular, reduced fat or fat free)

1/4 cup ketchup
1 teaspoon onion powder
1 finely minced small green pepper, seeded
Salt to taste

Combine the above ingredients in a medium mixing bowl. Mix well. Chill before serving.



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Cheese Dipping Sauce

2 tablespoons butter
2 tablespoons flour

1 teaspoon salt
1 cup milk
1 cup shredded cheese (American, Swiss, Cheddar etc.)
1 teaspoon mustard
Salt and pepper to taste

In a saucepan, melt butter. Add flour and salt. Stirring continually, heat until bubbly. Slowly add milk. Continue stirring over medium heat until mixture has thickened. Add cheese and mustard. Stir until all cheese is melted and mixture is smooth. Serve warm.

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Sweet & Sour Dipping Sauce

1 teaspoon cornstarch
1/3 cup vinegar
2 tablespoons oil

2/3 cup pineapple juice
2 tablespoons ketchup
3 tablespoons brown sugar
salt to taste

In a small saucepan, whisk together vinegar and cornstarch. Add remaining ingredients and mix using a wire whisk. Heat until hot. Serve warm. (Should you desire a thicker consistency, dissolve another 1/2 teaspoon of cornstarch in 1/8-1/4 cup cold water. Once dissolved, stir into above mixture and continue to heat until mixture thickens.)



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Ranch Dipping Sauce

3/4 cup plain yogurt (regular, reduced fat or fat free)
1/3 cup mayonnaise (regular, reduced fat or fat free)
1 package ranch dressing
Parsley for garnish

Combine the above ingredients in a medium mixing bowl. Mix well with a wire whisk. Cover and refrigerate overnight or for several hours before serving. Sprinkle with parsley before serving.

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One Year Limited Warranty

1. Telebrands warrants The Great American Steakhouse Onion Machine™ against defects in workmanship and materials for ONE year from the date of purchase. Any part which is defective or develops defects under normal use will be replaced or repaired without cost, except for a handling and postage charge of \$4.95 which must be enclosed when returning your unit. Make check or money order payable to Telebrands.
2. This warranty does not cover; (a) A unit that has been misused or damaged by accident (b) A unit to which repairs have been made or attempted to be made by others, where changes have been made to the unit, where the unit has not been properly maintained or used in accordance with instructed use (c) A unit that has been used for commercial purposes.

Send all merchandise and correspondence to:

Great American Steakhouse
Onion Machine Warranty
c/o Telebrands Corporation
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Fairfield, NJ 07004-2920



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